

# THE SIPP FROM THE KITCHEN

## CHARCUTERIE SLATES

### SALUMI

PROSCIUTTO - PARMA STYLE HAM  
SALAMI TUSCANO - TUSCAN CURED SALAMI  
COPPA PICANTE - SPICY CURED PORK NECK  
FINOCHIETTA - FENNEL FORWARD SALAMI

### BISCUITS AND BUTTER 6/9/13

SUNDRIED TOMATO & BACON  
SWEET HONEY  
OR HERB & ROASTED GARLIC

### HOUSE SEASONAL SALAD 5/9

spinach, candied pecans, blue cheese in a balsamic and raspberry dressing

### THE SIPP SHRIMP SALAD 9/16

served over bibb lettuce with toast points

### OLIVES, PEPPERS & FETA 7/15

warm citrus and herb marinated olives, tossed with roasted peppers and feta cheese

### THE MAE HELEN 9/18

Texas Toast, 2 grassfed patties, cheese, griddled onions, chipotle herb aioli and a side of fried potatoes

### CHICKEN THIGH 7/14

confit chicken thigh served over pan roasted potatoes and spinach with a herb, mustard cream sauce

### CATCH OF THE DAY MP/MP

ask your server about today's

3 CHOICES: 18  
5 CHOICES: 25  
THE FULL SLATE: 36

ALL SLATES SERVED WITH CRACKERS,  
HONEY AND PICKLED VEGGIES

### LATIN SPICED MEATBALLS 8/15

beef and pork meatballs served in a tomato broth with a sweet potato puree

### TEMPURA FRIED CAULIFLOWER WINGS 6/12

peanut, red cabbage and cilantro slaw with spicy honey mustard

### BEEF EMPANADAS 8/20

with chipotle and herb aioli and raspberry jam

## SWEETS

### TRIPLE CHOCOLATE BREAD PUDDING 5/10

with banana rum sauce

### PEANUT BUTTER CHEESECAKE 5/10

with chocolate ganache and raspberry coulis

### SEASONAL FRUIT CRUMBLE 5/10

with fresh Grand Marnier whipped cream

### CHEESES

NOCETTO DI CAPRA - SOFT, GOAT, IT  
ASHER BLUE - BLUE, COW, GA  
CUMBERLAND TOMME - NUTTY, COW, TN  
PECORINO ROMANO - SHARP, SHEEP, IT

### DIPS AND CROSTINI

JUMBO LUMP CRAB 7/14  
BLACK EYED PEA 4/8  
MEDITERRANEAN OLIVE 5/10

### CHEF'S SELECTION DEVILED EGGS 4/9

ask your server about today's!

### PECORINO TOAST 6/13

grilled bread, pecorino aioli, veggies

### GOAT CHEESE & FIG BRUSCHETTA 7/15

gilled baguette, warm goat cheese, fig preserves

### HOUSEMADE FETTUCINE 10/20

tossed in a pesto cream sauce  
add fried chicken 4/8  
add shrimp 6/12  
add jumbo lump crab 8/16

### PORK MILANESE 7/14

with a mushroom, bacon and red wine gravy over a seasonal risotto

### FARMER'S MARKET RAVIOLO 9/20

4 cheese ravioli with seasonal veggies in a white wine and butter sauce

SMALL PORTION/LARGE PORTION | A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.